



Eat and drink, but waste not by excess (Al-A'raf 31)
Banu Atabay's Mütevazı Lezzetler® Turkish cooking recipes

Bodrum Style Lokma

Bodrum Lokması



Matchbox sized yeast
2 cups warm water
2 big gum mastics
3 cups flour
2 tsp granulated sugar
1/4 tsp salt

For Syrup;
2 + 1/2 cups granulated sugar
3 cups water
1 tsp lemon juice

For Frying;
Vegetable oil

- # Put the sugar and the water into the pot for preparing the syrup, when it starts to boil over medium heat, turn the heat to low and boil for a while more, add lemon juice in it, boil it for a few minutes more and then remove it from the stove and let it stand for cooling it down.
- # Put 2 cups warm water in a deep bowl, add yeast and 1 tsp sugar in it, stir.
- # Pound the gum mastics with the remaining 1 tsp sugar, and add this mixture into the mixture in the bowl, add salt and flour little by little also.
- # Blend or whisk the mixture until it turns to smooth.
- # Cover the dough and rest it for an hour.
- # Put too much oil into a deep skillet.
- # When the oil turns to hot over medium heat, dip your left hand into the dough, squeeze the dough in your hand and take the dough from which goes out of your hand between your thumbnail and forefinger by a greased tsp, and then put this dough piece into the hot oil.
- # Put all of the dough pieces into the hot oil, when they turn to red put them into the cold syrup, rest them in the syrup less than 15 minutes, then place them onto the service plate.
- # Serve them warm or cold.

Note: Bodrum Style Dough Balls Desserts are harder than the other dough ball desserts. Because of that you should keep them in syrup less than the other ones.